

42. >PIZZA< CRUST FOR MICROWAVE OVEN - PAJ 00-02-76 02182144 JP NDN-190-0044-0662-0

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PURPOSE: To obtain the title >pizza< crust with moderate hardness and favorable eating feel by baking a two-layered structure made up of a pie >dough< as the upper crust >layer< and a >pizza< >dough< as lower crust >layer<.

CONSTITUTION: A two-layered structure made up of (A) the upper crust >layer< consisting of a folded pie >dough< 1 prepared by kneading, for example, wheat flour, sugar, table salt, fatty oil, yeast, etc., with water followed by thin calendering and then coating the resultant >dough< with fatty oil followed by folding into a multilayered form and (B) the lower crust >layer< consisting of a >pizza< >dough< 2 prepared by kneading wheat flour, sugar, table salt, fatty oil, yeast etc., with water followed by forming, is baked so as to be (less than)28wt% in the moisture content of the entire crust, thus obtaining the objective >pizza< crust. This >pizza< crust is such that the moisture content of the ingredients is suppressed to a relatively low level by the pie >dough<, thus enabling constant hardness to be maintained without causing softening of the lower >layer< due to the moisture contained.

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NO-DESCRIPTORS.